IN THE CLAIMS:

Please amend the following claims:

1. (Previously Presented) A process for the wet fractionation of cereal bran components, wherein bran is first subjected to a combination of enzymatic treatment with enzymes of the group starch- and phytate-hydrolysing enzymes, and aqueous wet milling, followed by an optional step of enzyme inactivation by wet heat treatment, and a subsequent step whereby the insoluble phase containing a cleaned bran consisting of both pericarp and aleurone fractions are separated by centrifugal forces into an aqueous phase containing a germ-rich fraction and a further aqueous phase containing residual endosperm components, and that the proteins contained in the endosperm-rich fraction are concentrated.

2. (Previously Presented) A process according to claim 1,wherein cereal brans are the fibrous-residue resulting from a primary grain milling, i.e. after the separation of the endosperm fraction, of wheat, rice, barley, oat, rye and triticale, and having variable chemical compositions, presence of anti-nutritive factors, and presence of various anatomical fractions, i.e. pericarp, germ, and residual endosperm.

3. (Previously Presented) A process according to claim 1, wherein the enzymatic treatment is accomplished using a starch degrading enzyme of the group of amylases and amyloglucosidases.

4. (Previously Presented) A process according to claim 1, wherein a further enzymatic treatment is carried out using at least one non-starch degrading polysaccharidase in the form of

cellulases, hemicellulases mainly xylanases, beta-glucanases, and pectinases, and/or phytases.

5. (Previously Presented) A process for the wet fractionation of cereal bran substantially free of soluble compounds produced according to claim 1, wherein such cleaned bran is subjected to a combination of enzymatic treatment with specific enzymes of the group xylanase and/or beta-glucanase under strictly controlled hydrolysis conditions, and intermittent wet milling, followed by an optional step of enzyme inactivation by wet heat treatment.

6. (Previously Presented) A process according to claim 5, wherein the inactivated hydrolysate is then fractionated by centrifugal forces into an insoluble phase containing primarily cellulose, 'lignin, less accessible hemicellulose, residual aleurone cells and cell wall bound proteins, and an aqueous phase containing soluble hemicellulose, oligosaccharides, sugars and proteins, and that the aqueous phase is further separated by centrifugal force into protein-rich fraction and a carbohydrate-rich fraction, and that the carbohydrate-rich fraction is further separated by size exclusion technique into a hemicellulose-rich fraction (medium molecular size fraction) and an oligosaccharide-rich fraction (small molecular size fraction).

7. (Previously Presented) A process according to claim 5, wherein cereal bran substantially free of both in water or less polar solvents soluble compounds are derived from wheat, rice, barley, oat, rye or triticale.

8. (Previously Presented) A process according to claim 1, wherein the combination of intermittent wet milling with enzymatic treatment is arranged to increase the rate of enzymatic

hydrolysis of the substrate thereby improving the overall hydrolysis performance and the subsequent separation of the various fractions by density/solubility and molecular size.

9. (Previously Presented) A process according to claim 5, wherein the enzymatic treatment is carried out using at least one non-starch degradable polysaccharidase in the form of cellulases, hemicellulases mainly xylanases, beta-glucanases, and pectinases, and optionally phytases.

10. (Previously Presented) A process according to claim 9, wherein the enzymatic treatment is accomplished by using xylanases with high beta 1-4- xylanase (pentosanase) and/or beta-glucanase activity.

11. (Previously Presented) A protein fraction derived substantially from the germ and produced according to claim 1, wherein the said fraction contains at least 35% protein and 10% oil on dry matter basis and exhibits a high emulsifying capacity and an increased shelf life with regards to resistance to oxidation compared to the original bran, and that the said fraction contains less than 5% fibre.

12. (Previously Presented) A protein fraction derived substantially from the residual endosperm and produced according to claim 1, wherein the said fraction contains at least 25% protein and 10% sugar and less than 3% oil and 3% fibre, and at least 25% soluble high-molecular weight non-starch polysaccharides of the groups beta-glucans for barley and oat and arabinoxylans for wheat, rice, rye and triticale.

13. (Previously Presented) A protein fraction according to claim 12, wherein liquid whey is incorporated in to the said fraction at levels varying from 20 to 80% by weight on dry matter basis, and that the final mixture is dried.

14. (Previously Presented) An insoluble fibre fraction produced according to claim 1, wherein the said fraction consists of cell wall components of bran in an amount of at least 85% and aleurone proteins in an amount of at least 10%, and substantially free of gluten and starch, and with a high water holding capacity of at least 6g water/g dry product.

15. (Previously Presented) A sugar fraction produced according to claim 1, wherein the said fraction is originated primarily from the residual endosperm and it contains more than 65% sugars, such as glucose, maltose and malto-triose on dry matter basis.

16. (Previously Presented) A protein fraction derived substantially from the aleurone cells and produced according to claim 5, wherein the said fraction contains at least 35% protein and 10% oil, less than 5% insoluble fibre on dry matter basis, substantially free of gluten and starch and with a high emulsifying capacity.

17. (Previously Presented) An insoluble fibre fraction produced according to [~~claims 5-10~~] claim 5, wherein the said fraction consists primarily of cell wall components with a relative lower hemicellulose content compared to the original cleaned cereal bran, substantially free of gluten and starch (<1% on dry matter basis) and with a high water holding capacity (>6g water/g dry product).

18. (Previously Presented) A soluble hemicellulose fraction produced according to claim 5, wherein the said fraction consists primarily of medium molecular weight hemicellulose preferably above 20kDa in an amount of at least 40% of the groups arabinoxylans from wheat, rye, rice and triticale, and beta-glucans from oat and barley, which also contains proteins in an amount of less than 10% and monosaccharides in an amount of less than 10%, and is substantially free of gluten and starch in an amount of less than 1% on dry matter basis.

19. (Previously Presented) A soluble oligosaccharide fraction produced according to claim 5, wherein the said fraction consists primarily of low molecular weight hemicellulose sub-units of below about 20kDa in an amount of at least 40% of the groups arabinoxylans from wheat, rye, rice and triticale, and beta-glucans from oat and barley, which also contains proteins in an amount of less than 10%, monosaccharides in an amount of less than 20%, lignans and related phenolics in an amount of less than 5%, and is substantially free of gluten and starch in an amount of less than 1% on dry matter basis.

20. (Previously Presented) A protein fraction according to claim 11, wherein the oil can be optionally removed by conventional organic solvent extraction or preferably by supercritical carbon dioxide extraction to yield an oil fraction and a defatted protein fraction.

21. (Previously Presented) A protein fraction according to claim 16, wherein the oil can be optionally removed by conventional organic solvent extraction or preferably by supercritical carbon dioxide extraction to yield an oil fraction and a defatted protein fraction.

22. (Previously Presented) An insoluble dietary fibre according to claim 14, used for recovery of cellulose, hemicellulose, lignin and lignans.

23. (Previously Presented) A germ oil produced in accordance with claim 1 containing sterols known to reduce the uptake of cholesterol in humans and intact vitamin E complex, sterols, lecithins, phospholipids and glycolipids.

24. (Previously Presented) A defatted germ rich protein produced in accordance with claim 1.

25. (Previously Presented) An aleurone-rich oil produced in accordance with claim 1.

26. (Previously Presented) A defatted aleurone-rich protein produced in accordance with claim 1.

27. (Previously Presented) A protein fraction according to claim 11, wherein proteases are incorporated in to the said fraction in wet state and at controlled temperature and pH conditions, and the resulting protein hydrolysate has enhanced functionalities such as solubility, emulsifying and foaming capacities.

28. (Currently Amended) ~~The use of a protein fraction, as described in claim 11, in~~ In feed and food applications ~~to replace~~ a protein fraction according to claim 11 such that other protein products from vegetable and animal sources are replaced.

29. (Previously Presented) The use of a protein fraction, as described in claim 11, in food application as a texturizer, emulsifier, fat binder and fat replacer.

30. (Previously Presented) The use of a protein fraction, as described in claim 12, as a raw material for the extraction of soluble high-molecular weight non-starch polysaccharides.

31. (Previously Presented) The use of a protein fraction, as described in claim 12, in food applications as a foam stabilising agent, whipping agent, water binder, gelling agent, and as a dietary supplement rich in soluble dietary fibre (beta-glucans and arabinoxylans) with associated health benefits such as cholesterol-reducing effects of the beta-glucans.

32. (Previously Presented) The use of a protein fraction, as described in claim 12, as an additive or ingredient in foods such as baked products, processed meats, dairy products, soups and sauces, high protein drinks and health drinks.

33. (Previously Presented) The use of a fibre fraction, as described in claim 14, in feed and food applications to replace other insoluble fibrous products as a texturizing and water binding additive in processed foods particularly meat products, and as a source of dietary fibre in breakfast cereals, baked products and health products, or as a raw material for further processing to extract remaining cellulose, hemicellulose, lignin and lignans.

34. (Previously Presented) The use of a soluble hemiceliulose, as described in claim 18, in feed

and food applications as a gellant, thickener, foam stabilizer, emulsifier, water binder, and as a dietary supplement rich in soluble dietary fibre, and in chemical applications, or as a raw material for further processing to obtain other functional hemicelluloses.

35. (Previously Presented) The use of a soluble hemicellulose, as described in claim 18, as an additive or ingredient in foods such as baked products, processed meats, dairy products, soups and sauces, high protein drinks and health drinks.

36. (Previously Presented) The use of a soluble oligosaccharide, as described in claim 19, in feed and food applications as a functional soluble dietary fibre or low calorie sweetener, or as a raw material for further processing to extract lignans and associated phenolics such as ferulic acid, or as a feedstock for industrial fermentation.

37. (Previously Presented) The use of a soluble oligosaccharide, as described in claim 19, in confectionery formulations in combination with glucose or other sugar syrups and further concentrated to produce moisture stable products.

38. (Previously Presented) The use of a soluble oligosaccharide, as described in claim 19, in food and biomedical applications as a combined source of lignans and fermentable oligosaccharides for the conversion of lignans into active cancer-reducing agents such as enterolactones.

39. (Previously Presented) The use of a sugar fraction, as described in claim 15, in .feed, food

and industrial fermentation applications as an energy source, flavouring agent and binding agent.

40. (Withdrawn) A set up for carrying out the process according to claim 1, wherein it comprises a hydrolysis vessel, a wet mill, a heat exchange for enzymatic inactivation, decanters, a holding tank, an ultra-filter, and optionally at least an evaporator, and dryers.

41. (Withdrawn) A set up for carrying out the process according to claim 5, wherein it comprises a hydrolysis vessels, a wet mill, a heat exchange for enzymatic inactivation, decanters, a holding tank, an ultra-filter, and optionally evaporators, and dryers.

42. (Previously Presented) A process according to claim 1, wherein the enzymatic treatment is carried out for less than 3 hours at a pH of 4 to 7.5 and at a temperature of from 50 to 90°C, at an enzymatic activity of at least 1 IU/g of substrate, preferably 200 to 1500 IU/g of substrate.

43. (Previously Presented) A process according to claim 5, wherein the enzymatic treatment is carried out for less than 3 hours at a pH of 4 to 7, preferably 4.5-5.5, and at a temperature of from 35 to 80°C, at an enzymatic activity of at least 1 IUlg of substrate, preferably 200 to 1500 IU/g of substrate.